

KETOVIE CAFÉ BUTTER ALMOND COOKIE DOUGH

Wednesday, January 4, 2023



SKU 15702
 NET WEIGHT 1.5 LB (672 G)
 SERVING SIZE 1 ball (28 g)
 SERVINGS PER PACKAGE 24



ketogenic ratio



net carbs (total carbs - total fiber)

Nutrition Facts

24 Servings per container

Serving Size:
1 ball (28 g)

Amount per serving
Calories 130

% Daily Value*

Total Fat 11.3g **14%**

Saturated Fat 6.5g **32%**

Trans Fat 0g

Cholesterol 17mg **6%**

Sodium 177.6mg **8%**

Total Carbohydrate 5.5g **2%**

Dietary Fiber 3.1g **11%**

Total Sugars 1.9g

Includes 0g Added Sugars **0%**

Protein 2.1g

Vitamin D 0mcg **0%**

Calcium 30.9mg **2%**

Iron 0.8mg **5%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

KetoVie Café Butter Almond Cookie Dough has a 2.5:1 ketogenic ratio and makes the creation of roll and bake recipes easy. For more recipes, see ketovie.com. KetoVie Café Butter Almond Cookie Dough is for desserts, snacks or dessert bases for individuals following the spectrum of ketogenic diets. Each container contains 24 pre-portioned delicious, high in fat, low in net carb, cookie dough balls.

INGREDIENTS

Almonds, organic desiccated coconut, organic palm oil, medium chain triglyceride oil, gum arabic, natural cream, lactic acid, whole eggs, citric acid, water, cellulose gum, sucralose, sodium benzoate, caramel color, natural and artificial flavor, glucomannan powder, contains less than 2% of sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate, alcohol, benzaldehyde, guar gum, xanthan gum, salt.

Contains Egg, Milk, Tree Nuts.

DIRECTIONS FOR USE

Thaw and knead dough to prepare for use in Butter Almond Cookies below or other recipes available on ketovie.com. Do not eat raw dough. Follow recipe directions for baking at proper temperatures and for specified times.

Butter Almond Cookies

1 Butter Almond Cookie Dough ball (28g)

Preheat oven to 350 degrees F. Knead dough ball and divide evenly into 2 smaller balls. Roll each ball between your hands until smooth. Press between two sheets of parchment paper using a tortilla press or roll thin with a rolling pin. Gently lift flattened dough and place on ungreased baking sheet. Bake 8-10 minutes until edges start to brown or until desired doneness. Makes 2 cookies. Enjoy as is or sandwich (2 cookies) with rich, creamy filling or roll out each dough ball and use cookie cutters for desired shapes.

If storing product refrigerated, consume within 3 days of receipt. For extended shelf life, freeze upon receipt for up to one year. Once thawed, consume within 3 days. Recommend freezing container and using the pre-portioned servings as needed.

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